Early Autumn Menu

Nibbles

Basque Anchovies marinated in Garlic infused olive oil 9.95
Padron Peppers, smoked sea salt flakes & Aioli (V, VG) 8.95
Baguette basket, Canterbury Cowslip Butter & Aioli (V) 6.95
Nona's Marinated Nocellara del Belice Olives (V, VG) 6.95
Maldon Rock Oysters, Classic Mignonette....3.55 each

Small Plates and Sharers

Classic French Onion Soup, Gruyère Crouton 11.95
Here Smoked King Prawns, with a Ponzu & Creamed Horseradish dip 12.95
Cheesemakers of Canterbury Chaucer Camembert (V) (14 Mins) 14.95
Oak Smoked Mussels Marinière on Butter Fried Sourdough 15.95/31.95
Local melt in the mouth Calamari a la Plancha, a little on the spicy side15.95/33.95
Local Grilled Mackerel, Pickled Fennel, Apple and Samphire 14.95/32.95
Gambas al Ajillo, Luscious Spicy Basque Garlic & Chilli Prawns (SPICY) 15.95/33.95

Fish & Friends

Wild Halibut, Buttered Samphire, Baby New Potatoes....Lobster Bisque 31.95
Kentish Wild Sea Bass fillet a la Ramsgate served with hand cut Frites 23.95
Local Sea Bream Provençale, served with hand cut Pommes Frites 22.50
Entrecôte Steak & Frites, Chandler & Dunn Kentish Sirloin Steak 31.95
Traditional Rustic French Comfort Food Dish of the Day (see blackboard) M.P

Our entire Menu is Gluten Free with the exception of the Baguette, GF alternative selection of Breads always available

Guests with allergies and intolerances should make a member of the team aware.

All Marc-Pierre's Kitchen dishes are freshly prepared on the premises every day.

This will be reflected in our prices and your wait time.....